

The Exotic Kitchens of Indonesia: Recipes From the Outer Islands

Copeland Marks

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Copeland Marks : The Exotic Kitchens of Indonesia: Recipes From the Outer Islands before purchasing it in order to gage whether or not it would be worth my time, and all praised The Exotic Kitchens of Indonesia: Recipes From the Outer Islands:

0 of 0 people found the following review helpful. This book was not one of my favorites. I ...By Recipe DivaThis book was not one of my favorites. I found recipes to be complicated and several of the ingredients were hard or impossible to find, even in a large Asian grocery.1 of 1 people found the following review helpful. Yummy Indo FoodBy Leah SheetsI have several recipe books from Copland Marks. My Oma who grew up in Indonesia told me that they were good. The dishes I have tried making are delicious!!0 of 2 people found the following review helpful. Poor Example of Authentic CookingBy demari18Like in his book The Korean of the Morning: Classic Recipes from the Land of the Morning Calm, Copeland Marks presents recipes with inauthentic substitutions. For example, he feels vanilla extract and green food coloring are a perfectly suitable substitute for pandan extract. They are not. Perhaps the author is unaware that the internet and the explosion in interest in cooking have given most people access to lots of these 'exotic' ingredients, either by purchasing online or in specialty food stores. Plus, most medium to large cities have at least one asian grocery store which will supply one nicely with (nearly) everything needed to produce a broad range of cuisines.In addition to lacking authenticity, the book does not adequately cover cooking techniques, cultural influences on food, ingredients or eating habits of the people of Indonesia.Overall this book was inadequate and not worthwhile. I welcome all suggestions for alternative sources!

Copeland Marks is the 'Marco Polo' of the food world—always bringing us wonderful exotica.—Gael Greene

From Library Journal Marks's previous works include books on the cuisines of Burma, India, and Guatemala; here he explores the cooking of the islands of the Indonesian archipelago. Coconut milk, chilies, ginger root, lemon grass, rice, and fish are key ingredients; Indonesian cooks like their food spicy and hot. Marks provides an excellent glossary of ingredients, including availability and possible substitutions; most of his recipes could be easily duplicated in an American kitchen without threatening their authenticity. Asian cuisines and hot and spicy foods are popular now; Marks's delicious recipes will tempt many cooks. This is highly recommended. Copyright 1989 Reed Business Information, Inc.